



CCCN 1 INITIAL COMMERCIAL CATERING CORE GAS SAFETY

COURSE CONTENT

AIM

To provide operatives with knowledge and skills relating to safety regulations, procedures and British Standards which must be applied when working on gas installations.

Pre-Requisite

Entrants must be from Category 1 or 2 with relevant qualifications. The Core Commercial Gas Safety assessment is in itself a pre requisite for all the other gas catering assessments.

Course Duration

3 days (2 days training and 1 day assessment).

Maximum Number

8 persons

Training Aids

Lecture notes, audio visual presentation and a range of domestic gas appliances and models.

Assessment

The learner will be assessed by a written and practical test in line with ACS scheme requirements.

Certification

On successful completion of the course candidates will receive an LCL certificate and identification card.

Additional Information

Meeting the needs and expectations of service users is of the highest priority to our staff. Therefore if you have any concerns or wish to make a comment about the service please contact: info@NETA.co.uk

COURSE OBJECTIVES

On successful completion of this course learners will be able to demonstrate competence in relation to:

- Assessment range
- Gas Safety Legislation
- Gas emergency actions and procedures
- Characteristics of combustion
- Ventilation for commercial catering establishments
- Installation of pipework and fittings (up to and including 35mm in size)
- Checking and/or setting commercial supply meter regulators
- Identifications of unsafe situations
- The operation of and positioning of emergency isolation controls and valves
- Emergency notices and warning labels
- Checking and setting commercial appliance burner pressures and gas rates
- The operation and checking of appliance gas safety devices and controls
- Commercial flueing / chimney Standards
- Re-establish existing gas supply and relight commercial appliances

COURSE SYLLABUS

- Gas safety regulations, British Standards and manufacturer's instructions
- Emergency actions, procedures, labels and warning notices
- Unsafe situations and related documentation
- Combustion, gas rates, burner / installation pressures
- Pipework and fittings
- Operation of appliance gas safety devices and controls
- Ventilation
- Flueing / chimney standards for commercial installations

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